

BRUNCH - ALL DAY

- Sourdough toast and butter with whisky marmalade or mixed berry jam /v/ 8
 A tin of French caviar, brioche, crème fraiche 10g 70 / 30g 180
 Wood fired local pumpkin, thick cut chargrilled bacon, tahini yoghurt, dukkah and sourdough 26
 House made granola, vanilla yoghurt and berries /v/ 18
 Toasted crumpet, serrano jamon, avocado and local feta 25
 Thick cut chargrilled bacon, fried egg, truffle butter, milk bun, HP or ketchup 14
 Ham and cheese croissant with zuni pickles /df/ 10
 Poke bowl of cured salmon, seaweed, green noodles, Kewpie mayo, sesame, chilli and avocado 26
 Smoked salmon, pasture raised truffled scrambled eggs, watercress, sourdough and lemon 27
 Nasi Goreng, XO fried rice, chicken, prawn, shallots, coriander, chilli jam and fried egg /gf/df/ 26
 Whole baked brie with prosciutto, zuni pickles, rosemary, sourdough 26

SALADS - ALL DAY 31

- Our house cured gravlax, local roast beetroot, radish, horseradish
 yoghurt and toasted fennel seed vinaigrette /gf/
 Roast pumpkin, pancetta, watercress, curd and pepitas /v/gf/
 Chargrilled pear, Roquefort, radicchio and walnut verjus dressing /v/gf/

SIDES 9

- Garden salad /gf/df/
 Pommes frites with aioli /v/df/

PIZZA - 10AM - 4:30PM

- 100% organic 30cm sourdough base
 Gluten free base available (surcharge) 3
ROSSO
 Margherita: mozzarella, basil /v/ 23
 Pumpkin, bacon, tahini yoghurt, dukkah 24
 Hot salami, white anchovy, olives, mozzarella 24
BLANCO
 Taleggio, roast field mushrooms, rocket /v/ 25
 Potato, rosemary, salami, olives 24
 Smoked Fior Di Latte, jamon, hazelnuts, rocket 26

TOASTIES - ALL DAY 14

- Gluten free bread available (surcharge) 1
CROQUE MONSIEUR
 Heidi gruyere, double smoked ham,
 Dijon, zuni pickles, sourdough
REUBEN
 Wagyu corned beef, emmenthal,
 sauerkraut, Russian mayo, pickles
VEGGIE
 Roast field mushrooms, charred
 haloumi, peppers, basil, pickles /v/

FROM THE DELI FRIDGE (ALL DAY)

- CHARCUTERIE PLATTER**
 4 house selections with pickles, olives and sourdough 25pp
CHEESE PLATTER
 Served with lavosh, quince, muscatels
 3 selections 25pp / 5 selections 35pp
MIXED PLATTER
 Selection of 3 meats and 3 cheeses with pickles,
 Olives, lavosh, sourdough, quince, muscatels 35pp

PIES (ALL DAY) 10

- Served with ketchup or HP sauce
 Sherry roasted chorizo, chicken and leek
 Bolognaise
 Peppered game
 Beef, bacon and cheese
 Pork and fennel sausage roll

HOT DRINKS

ORIGIN TEA

4.5

English Breakfast

Earl Grey

Green

Lemongrass and ginger

Peppermint

Forest berry

Chamomile

DARK'S COFFEE SMALL

4

Piccolo

Espresso

Macchiato

DARK'S COFFEE STANDARD

4.5

Flat white

Cappuccino

Latte

Long black

CHOCOLATE

5

Mocha

Hot chocolate

SYRUPS

.5

Hazelnut

Caramel

Vanilla

MILK ALTERNATIVES

.50

Bonsoy

Almond milk

COLD DRINKS

WATER

4.5

Mount Franklin sparkling

Mount Franklin still

Orange, lemon and lime sparkling water

SOFT DRINKS

4.5

Coke

Coke no sugar

Sprite

Orangina

Ginger Beer

Lemon, lime and bitters

JUICE

4.5

Orange

Pineapple

Apple

Tomato

MILKSHAKES

7

Chocolate

Caramel

Strawberry

Vanilla

COLD BREW

6.5

Dark's Cold Brew with milk or water and
syrup

SWEET TREATS AND PASTRIES

Please see today's selection at our counter
